



NEW YEAR'S EVE

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Immerse yourself in the dark decadence of
The Tempest of the Azure Dragon.

This mythical creature, a symbol of transformation and
strength, guides us through winter into a season of new
beginnings.

Welcome to a time of sanctuary, celebration,
and pure indulgence.


GREY GOOSE®

NEW YEAR'S EVE

VEGETARIAN MENU

DINING OPTIONS

Priced per person

Includes Welcome glass of EPC Champagne	110.00
Includes choice of two signature cocktails	135.00
Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier	155.00
Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier	185.00



WAVE ONE

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS

Sweet and sour soy.

SWEET & SOUR VEGETABLE TEMPURA

Enoki, courgette, sweet potato and ponzu.



WAVE TWO

MOCK CARAMEL SOY BEEF

Mock beef, shiitake, ginger and asparagus.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

STEAMED JASMINE RICE



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.